

WINE NOT EXPERIENCES

Piedmont 2027:

Wine, Food & the Art of Italian Living

October 2-9, 2027



Piedmont doesn't reveal itself through a single great wine or famous dish. Its character lives in the connection between the land, the table, and generations of people who have shaped both.

Across Piedmont's vineyard-covered hills, we'll explore the diversity of its wines, from celebrated classics to rare discoveries, moving between historic cellars and intimate family estates. Beyond wine, there are truffle woods, artisan cheeses, an old Asti chocolatier, and a country kitchen where we'll cook and share our own Piedmontese lunch.

Then Piedmont changes its rhythm. Turin brings royal palaces, grand piazzas, historic cafés and bustling food markets. Once the seat of the powerful House of Savoy and the first capital of unified Italy, Turin reveals Piedmont's royal side—a striking contrast to the vineyard villages and country traditions of the region.

Here, exceptional wine and food are part of everyday life, shaped by family, place, and traditions that still matter. From vineyard-covered hills to the grand streets of Turin, eight days reveal what makes this corner of Italy so distinctive—and the Italian art of living well.

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EXPERIENCES

Day 1: Saturday — Welcome to Alba & The Birthplace of Barolo



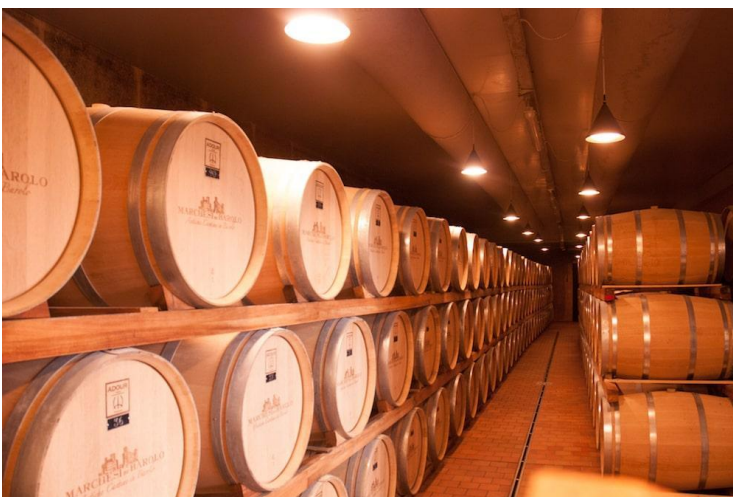
Our journey begins with a **group transfer from Milan Malpensa Airport to Alba**, traveling into the rolling vineyard landscapes of Piedmont. We arrive in the heart of the Langhe, a region celebrated for its great wines, white truffles, and deeply rooted culinary traditions.

Our home for the next five nights is the **4-star Hotel Calissano**, ideally located just a short walk from Alba's historic center and lively Piazza Michele Ferrero. Spacious rooms, contemporary Italian style, a restaurant featuring Piedmontese cuisine, a bar, and a fitness center make it a comfortable base for our stay.

Enjoy some free time after check-in. **Our tour manager will also be available for an orientation walk through Alba's historic center**, pointing out favorite restaurants, wine bars, cafés, shops, and other useful places to enjoy during your free time.

This evening, we travel through the vineyards to the tiny village that gave one of Italy's greatest wines its name. At **Marchesi di Barolo**, we'll enter cellars where wine was already being aged in the early 1800s. Once part of the estate of the Falletti family, the Marquises of Barolo, these historic cellars played an important role in the early development of the wine we now know as Barolo.

During our **private cellar visit**, we'll explore the historic aging rooms and learn how Nebbiolo from these surrounding hills became the powerful, long-lived wine that put Barolo on the world wine map. Our first day concludes around the table with a **4-course Welcome Dinner paired with Marchesi di Barolo wines**—a memorable first taste of Piedmont in the village and cellars where the story of Barolo began.



Day 2: Sunday — Alba Uncovered: White Truffles & Barbaresco



Our first full day begins with a **guided walking tour of Alba**, often called the “City of 100 Towers.” Behind its lively streets and elegant piazzas are layers of Roman history, medieval towers, and Baroque architecture. Along the way, we’ll stop at a **local truffle shop to taste truffle specialties**, from cheeses and condiments to aromatic truffle oils.

October marks the beginning of **Alba’s prized white truffle season**, one of the most anticipated times of year in Piedmont. After our morning walk, enjoy **free time and lunch on your own in Alba**, with cafés, restaurants, boutiques, wine shops, and specialty food stores all within easy walking distance.

In the afternoon, we leave town for one of Piedmont’s most distinctive traditions—a **truffle hunt in the surrounding woods**. Accompanied by a local *trifolau* and a specially trained dog, we’ll follow the search through the forest and experience the excitement as the dog tracks the scent of truffles hidden beneath the soil. Comfortable sneakers or trekking shoes are recommended.

From the woods, we continue into the hills of **Barbaresco to Cascina Piccaluga–Abellonio**, a small family estate where more than a century of vineyard history meets a new generation of winemaking. Some of the family’s vineyards were first planted by the owner’s great-grandfather in the early 1900s and are still cultivated today. During our **cellar visit and tasting of five wines, including two Barbaresco labels**, we’ll compare different expressions of Nebbiolo—and Barbaresco with the Barolo we tasted the night before.

Back in Alba, we’ll walk to **Momenti Gourmet**, a small restaurant in the historic center where Piedmontese traditions are given a fresh, contemporary touch. Created around the talents of both a chef and a pastry chef, the kitchen makes its pastas and breads in-house, with special attention given to its creative desserts. We’ll enjoy a **3-course dinner paired with wine**, ending our day with the flavors of Piedmont presented in a more modern style.



Day 3: Monday — A Taste of Piedmont: Cheese, Chocolate & Country Traditions



After a **delicious breakfast at the hotel**, the morning is yours to relax, explore Alba's historic center, browse the shops, or linger over a coffee before we head into the countryside around Asti.

Our first stop introduces us to a side of Piedmont that goes far beyond wine. At a **family-run cheese refiner's farmhouse**, we'll meet Barbara and Lorenzo and step inside their aging cellar. Rather than making the cheese themselves, they carefully select cheeses from small local dairies and mature them until each reaches its ideal character—a traditional craft requiring time, patience, and a very good palate. Our **guided tasting of 12 cheeses** is accompanied by local jams, honey, two wines, and a seasonal dish, creating a relaxed farmhouse lunch.

Next, we travel into **Asti** for something completely different. At **Barbero Davide**, a historic producer known for handmade nougat and chocolates, we'll taste some of Piedmont's favorite sweets paired with **Moscato d'Asti**. Afterwards, choose between visiting the impressive **Cathedral of Asti** with our guide or enjoying some free time in the historic center.

Late afternoon takes us into the hills around **Nizza Monferrato**, where Barbera reaches one of its most important expressions as Nizza DOCG. At the **Perfumo family winery**, the experience is intentionally informal and personal. We'll meet the family, taste their wines, and gather around the table for a **traditional farmer's dinner of local salumi, seasonal starters, and a warm regional dish paired with the family's wines**.

It's a day centered on the people and traditions behind Piedmont's flavors—from the aging cellar of a cheese refiner to an old Asti confectioner and finally a family table among the Barbera vineyards.



Day 4: Tuesday — Barolo: One Grape, Many Expressions



Today is dedicated to **Barolo**, traveling through the vineyard-covered hills that form part of the UNESCO-listed Langhe landscape. Along the way, we'll pause for panoramic views before reaching **La Morra**, the highest of Barolo's principal villages and one of the best viewpoints across this remarkable wine country. Our guide will introduce us to the landscape, vineyards, and subtle differences that give Barolo its many personalities.

Our first winery is **Poderi Gianni Gagliardo**, a family estate whose Barolos consistently earn high ratings from leading international wine critics. With vineyards spread across several important Barolo villages, it is an ideal place to understand one of the region's most fascinating qualities: wines made from the same Nebbiolo grape can taste remarkably different depending on where the vineyard lies. During our **private cellar visit and tasting of four premium wines**, we'll compare different Barolo styles and experience these differences in the glass.

Next, we visit **Agricola Marrone**, a fourth-generation family winery now led by three sisters. Their wines have earned significant international recognition, including **Barolo Bussia 2019, named Best Italian Wine 2024 with 97 points** at the 5StarWines selection. Here, wine and food are meant to be experienced together. We'll settle into their **panoramic dining room overlooking the vineyards for a 3-course winery lunch**, pairing regional dishes with the family's wines and Barolo, followed by a visit to the aging cellar.

Before returning to Alba, enjoy **free time in the village of Barolo** to wander its small streets, browse wine shops, or simply take in the atmosphere of the village that gave the wine its famous name.

We return to Hotel Calissano in the late afternoon, with the **evening and dinner on your own in Alba**.



Day 5: Wednesday — From Our Kitchen to a Rare Wine: Cooking & Loazzolo



Today takes us into the **Moscato hills near Canelli** for a hands-on introduction to Piedmontese cooking. At a small countryside agriturismo, we'll meet **Enrico, the chef and owner**, who will welcome us into his kitchen and divide us into small teams. Together, we'll prepare a **4-course Piedmontese meal—from starter to dessert**, learning the techniques and traditions behind the region's home cooking. Halfway through, we'll pause for an **aperitif** before returning to our creations.

Once the cooking is finished, the aprons come off and we'll gather around the table for **lunch featuring everything we prepared, paired with Enrico's own wines**. It's as much about cooking together as it is about sharing a long Piedmontese lunch in the countryside.

In the afternoon, we continue into the high hills of Loazzolo to **Isolabella della Croce**, where the family's wine story reaches back to the 19th century. Their ancestor Egidio Isolabella became known for liqueurs and vermouth made with Moscato from these hills and was eventually appointed a supplier to the Royal House of Italy. The family's original winery was destroyed during World War II, but generations later, the Isolabella family returned to its Piedmontese roots and established this hillside estate.

Loazzolo is **the smallest DOC appellation in Piedmont**, a tiny wine territory surrounded by steep hills where Isolabella's vineyards rise to 500–550 meters. During our **winery visit and tasting**, we'll explore several of the estate's wines, including Pinot Noir and the rare Loazzolo DOC, produced in extremely limited quantities from naturally dried Moscato grapes. It's a chance to discover not simply a sweet wine, but one of Piedmont's smallest and least-known wine regions.

Tonight is our **last evening in Alba**, with dinner on your own and time to revisit a favorite restaurant or wine bar before we continue to Turin tomorrow.



Day 6: Thursday — Turin: The Royal Heart of Piedmont



After breakfast, we say goodbye to Alba and **travel to Turin**, a city with a completely different personality from the vineyard villages of the Langhe. Once the seat of the powerful House of Savoy and the first capital of unified Italy, Turin still carries its royal heritage through grand Baroque palaces, elegant arcades, and monumental piazzas.

Our **guided walking tour of central Turin** introduces us to its stately piazzas, palaces, covered arcades, and distinctive elegance. Along the way, we'll discover another side of Turin—its historic cafés, celebrated chocolate traditions, and its connection to Vermouth, the aromatized wine born here and later enjoyed around the world.

Our walk leads us to **Caffè San Carlo**, an **elegant historic café** overlooking Piazza San Carlo. Opened in 1822, its grand mirrors, chandeliers, gilded details, and period furnishings evoke the era when Turin's cafés were gathering places for politicians, writers, and intellectuals. Here, we'll experience one of the city's signature traditions with a **Vermouth tasting** accompanied by finger foods and risotto for lunch.

After lunch, we'll check in to our home for the next two nights, the **stylish 4-star Hotel Concord**, located on Via Lagrange in the very heart of Turin's historic center. The exceptional location puts the city right outside our door, while the hotel itself offers a welcome pause from sightseeing—with a relaxed bar and lounge for an aperitivo or evening drink, a fitness area, and comfortable spaces to simply slow down and enjoy a little downtime. For our guests, we have reserved recently renovated, spacious Deluxe Rooms, offering a comfortable retreat after a day of discovery.

The rest of the afternoon and dinner are on your own. With so much within easy walking distance, you can continue exploring Turin at your own pace, return to the hotel for a relaxing break, or settle into a café or wine bar and enjoy the city like a local.



Day 7: Friday — Turin's Flavors, Stories & a Grand Farewell



Our final full day begins with a **guided walking tour through a different side of Turin**, leading us toward **Porta Palazzo**, home to one of Europe's largest open-air food markets. Among colorful produce stalls, regional cheeses, breads, meats, spices, and historic food shops, we'll experience the everyday flavors of the city while learning about Piedmontese ingredients and Turin's culinary traditions.

From the market, we continue to the **Royal Palace** for another distinctly Turinese tradition. In the palace courtyard, we'll stop for a **Bicerin tasting**, the city's famous layered combination of coffee, chocolate, and cream and a favorite of Turin's historic café culture for generations.

The **afternoon is completely at leisure**—perhaps visit one of Turin's excellent museums, shop beneath the elegant arcades, settle into a historic café, or simply experience the city at your own pace.

This evening, we'll walk from our hotel to **Circolo dei Lettori**, housed inside the magnificent 18th-century Palazzo Graneri della Roccia. Created as a gathering place devoted to literature, art, ideas, and conversation, its frescoed rooms and historic salons provide a beautiful setting for our **Farewell Dinner**.

Our **multi-course dinner paired with Piedmontese wines** will showcase seasonal regional cooking. Depending on the chef's menu, we may encounter specialties such as *capunet*—tender Savoy cabbage wrapped around a savory filling—along with handmade pasta, local cheeses, seasonal mushrooms, and desserts featuring Piedmont's celebrated chocolate and hazelnuts.

Our final evening brings us together around one last table, sharing great Piedmontese food and wine in one of Turin's most beautiful historic settings—a celebration of the places, flavors, and experiences we've shared throughout the week.



Day 8: Saturday — Arrivederci Piedmont

After breakfast, check out of **Hotel Concord** and depart Turin by group **transfer to Milan Malpensa Airport (MXP)**. The drive is approximately 87 miles and normally takes 1 hour 45 minutes to 2 hours, depending on traffic. When purchasing your return flight, please allow sufficient time for the group transfer and recommended international airport check-in.

Our Piedmont journey comes to an end after eight days of remarkable wines, regional flavors, historic cities, and experiences shared around the table.



Tour Price

\$5,395 per person, double occupancy — cash or check

\$5,995 per person, single occupancy — cash or check

3% additional fee applies to credit card payments.

What's Included

- Seven nights' accommodation at carefully selected 4-star hotels
- Daily breakfast
- Meals and wines as outlined in the itinerary
- Private transportation throughout the tour, including scheduled group airport transfers
- Guided sightseeing and cultural visits as outlined in the itinerary
- Winery visits, cellar tours, and wine tastings
- Culinary and local experiences as outlined in the itinerary
- All scheduled entrance fees and tastings
- Professional English-speaking local guides
- Dedicated Tour Director
- Public liability insurance provided by our local ground operator
- Gratuities for local guides, drivers, and restaurant staff
- Hotel taxes, local tourism taxes, and mandatory service charges

What's Not Included

- International and domestic airfare unless specifically stated
- Travel insurance — highly recommended
- Optional gratuities for hotel housekeeping staff
- Meals and beverages not specifically included in the itinerary
- Optional activities and excursions
- Personal expenses
- Early check-in or late check-out outside scheduled group arrangements
- Laundry, spa treatments, minibar, room service, and other personal hotel charges
- Airport transfers outside the scheduled group arrival and departure transfers
- Porterage at airports and hotels